

been nicked with
his way of making
my has repeatedly
a knife will have
remove decayed
roughly, then chop
ing them, as fine
slowly and when
I find this a con-
way of keeping the

one is an wiser
things are in it.
a nut to flavor or
gar, until they are
By long boiling
develop a bitter,
we know fruit
than if added to
from the stove,
saccharine proper-
ing converted into
, which is not so

They can also be steamed puddings, but I hardly think of this coming or withered or sur-

of the "lost arts" tied apple sauce" forth to make mush is only one way of cattle whole, clear, preserved juices. is not filling the red fruit. Remember who put fifteen in the big pudding dinner, and as it ing, spilling over negro vainly tried enough available, such the overflow, al! Massa! Massa! to fall!" So avoid more than a third unless you would that poor negro

apple add just
it to swell the
we let it soak
let it stand in a pan
until it is swelled.
syrup of boiling
ough to make the
y sweet, pour the
owly, without stir-
soon as done pour
in a cool place that
quarters may cool
standing too long

bowtill is brought
little spice on it if
on't stir the fruit.
he apples will be
if placed in a slow
d with hot syrup.
mush, you have
very fast in a scant
a fierce fire with
the contents of the
d a stir when you
a final flavor let
the much abused,
in kettle.
chases there must
cloth. don't get a

They may be distracting lamp light, they show every dirt and soon grow the one that is yellow diamonds. Such daily use for six and clean to-day stores. Again, in linings one has to which is brown, for it will not wear and grays are much

such a master is
No more tires
as or silver forks
no more aching
temporarily stunned
tuneless din some
they will be whipped
stead, a cute little
settling in motion
dangles, a buzz,
and let your eggs
foaming froth, or
a little cog wheels
frothing,
to use this new

beef can be purchased in warm weather in small pieces suitable for cold chop fine chops, etc., and covered with an oil dressing. In the summer months the diner is obliged to resort

Contributor.

Inform me where I
making wax flowers
cakes and has to be
I have a book in
at I have tried and
a few; please try
you like them:
Add to the yolk of
ful sugar, a few
eat together, then
and set away to
be white until very
spoon over the top

hen place upon it
 serve immediately.
 ater or droppings,
 ur milk, soda and
 raping cup sugar,
 at well together,
 4 tablespoonsfuls
 ce, and just flour
 cup molasses, 1
 ater, 1½ teaspoons-
 stiff batter, spice
 utter until all or
 s been stirred in.
 JOSEPHINE.

any for myself that
and a pretty, spright-
lieve that this wo-
tion very small, for
ourselves upon the
ident company for
marked ability to
a burden. I re-
the modest honesty
er pitiful omission
sincerely hope some-
to balance the de-

vous, an instant-
conception of such
entertain such, at
re. Nervous has a
ould be simply sul-
ze. This opening
hours of the day,
wake the echoes
the old house and
and desired oppor-
to the four corners
the least bit mad,
ceed, by virtue of
et whatever comes
ncy. "I'm never
ostomy or honesty,
tivity,

sure out that it is
peeps away a good
don't believe lone-
of the mind, or
ster than none, any
loathe is pleasant.
s, and if you can't
want, there are
ling, to keep you
TERAH.

the C. F. Club.

s retreating down
y his predecessors.
substantial tokens of

we hope out few opportunities. Far approaching, is his Christmas of '84.ning till he stands now begin to pre-

for the thought of a
suits, shaving cases
ies, may as well be
son as during the
of December, and
more time to devote
each year herald the
gifts."

MARGUERITE.

oot, Vt., made a
g from the comb
egan the industry

